



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 07, 2024

Central Convenience- 410 Grocery
83 Highway 410 , Baie Verte, NL
Yearly Operation

For additional information on the Inspection process, please see:
http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Mar 01, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towel is required at handwash sink. at all times. (washroom and meat room)
	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Oven in kitchen must have proper ventilation. (Hood)
Food - Annual Inspection Jul 17, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towel is required in washroom in dispenser at all times.
	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Washroom requires cleaning.
Food - Routine Inspection Jan 09, 2023	Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Housekeeping need throughout premise, this includes Greco area. Freezer for topping requires cleaning outside. Floor in meat room requires painting.
	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Potentially hazardous foods such as cheese must remain at 4 degrees Celsius or lower at all times.



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Food - Routine Inspection Jan 09, 2023	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chemical test strips must be used every time sanitizer is mixed.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained for all refrigerators where hazardous foods are stored.
Food - Annual Inspection Jul 27, 2022	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Meat cooler not holding proper temperature.
		303 - Food Properly Labeled	All products must have dates as to when prepared and used within 72 hours from when prepared.
		401 - Food Separated and Protected	Raw food products must be stored below or away from ready to eat products.
	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Exhaust hood is required above stove in kitchen.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Mar 31, 2022	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	All potentially hazardous foods must remain 4 degrees Celsius or less.